

THE CAPITAN NEWS

CAPITAN, - - NEW MEXICO.

Good of Debating Societies.

Schoolboys who declaimed "The boy stood on the burning deck, whensail buttim ud fled" have been laughed off the platform, and now, like Fourth of July spread-eagle orators, are only a memory of the older generation. But the declaiming schoolboy, for all his sheepish slurring of words and vociferous false emphases, got one great benefit—practice in standing on his feet before an audience. To give his successors similar practice, forensic debating under proper instruction is clearly the thing for upper grammar classes, high schools and academies. Debating means not only speaking but thinking, and is therefore more valuable than "speaking pieces." A recent leaflet of the New England Association of Teachers of English makes a strong plea for the encouragement on the part of teachers and parents of organized debate between schoolboys. It has the excitement of contest, is related to the teaching of English, and has a bearing on a moral question that has vexed our schools—the question of secret fraternities and clubs. These societies usually have nothing important to do. The presence in every school of one or more debating societies would satisfy in a healthy way the mysterious desire of young men and women "to belong to something."

Needed a Can-Opener.

One of the curious features of life on board modern warships is the necessity of providing can-openers. In these days a very large proportion of the supplies necessarily consists of canned goods. Official statistics show that on a big battleship when at sea and far away from home markets where fresh goods may be obtained no less than 750 cans must be opened every time dinner is served to the crew. This means wearisome work if the can lids are removed in the ordinary fashion, and the government is confronted with the problem of providing a machine that shall do the work satisfactorily and expeditiously. Experiments with this end in view are being conducted by the navy department, and the man who provides an acceptable machine doubtless will not only put money in his purse and win a creditable fame, but will do patriotic service to his country.

There is a difference of opinion as to whether or not there has been a drop in the prices of the necessities of life. Bradstreet, who has been doing the family shopping lately, says there has been a drop, while diamond dealers declare that there has not. This divergence of views may hinge largely on what we consider the necessities of life. If they are merely pork and beans the change in price at the retail establishments has been too small to attract notice. Perhaps a few more beans are served for a dime, but not enough for one to make a fuss about. If, however, articles of personal adornment are regarded as necessities of life the diamond dealer may be right. At least we haven't noticed hotel clerks putting their diamonds away. This they would do if diamonds were to come down so greatly as to be within the reach of all.

In spite of the fact that this is leap year and that the price of diamonds has fallen we don't observe any great number of young men wearing new engagement rings.

"JIMMY" MUMMY MODERN MARVEL

CORPSE EMBALMED BY PENNSYLVANIA UNDERTAKER SEEMS PERFECTLY PRESERVED.

FEAT ATTRACTS SCIENTISTS

J. P. Ross Believes He Has Discovered Process of Treating the Dead Which Was Used by the Ancient Egyptians.

Brownsville, Pa.—This little village, 50 miles up the river from Pittsburgh, was visited by a lot of scientific-looking people the other day, each of whom visited the undertaking rooms of J. P. Ross, whose "mummy" is now attracting such wide attention. Among the visitors were two who had been sent by the Carnegie museum at Pitts-



"Jimmy."

burg. Every one insisted on feeling the face of "Jimmy," as the mummy has been named, and, after contact with the hard, cold features, each went away certain that Ross had something new—while he may not have discovered the secret which for centuries was looked for in the pyramids, certainly something more than is known to the average undertaker.

"I have received many offers for my secret for my 'Jimmy,' but I guess we old boys will stick together," said Ross, as he affectionately stroked the face of the man who was killed here seven weeks ago. "Jimmy" and I have been working out a problem which was solved in the time of the Pharaohs, but the answer was mislaid. I think I have solved it. I believe I have at last found the secret of embalming bodies so that they will keep for many years. Anyway, I am so certain that I don't care to dispose of my secret nor let 'Jimmy' out of my sight. If I am right it will prove a blessing to mankind. If I'm wrong there will be nothing to say and no one will have gotten the worst of it, save 'Jimmy.'"

"I have been working on this secret in embalming for the past 22 years," said Mr. Ross, "but this is the first time I have found things working right. It is the first time I have had a perfect subject to work on, and now for seven weeks I have been injecting this new fluid into the corpse, and I have obtained remarkable results. First the face began to harden, and it is now as hard as marble. Anyone who doubts this can investigate, as I have nothing secret except my fluid, which I make myself, and which secret will be kept in my family. The body is in better shape than when it was carried in here, limp and lifeless, seven weeks ago. It has been looked

at by scores of physicians, and they are all of this opinion."

Ross was one of the first undertakers of the country to find that chloride of zinc would not do well as an ingredient of embalming fluid, as it had a tendency to make the bodies copper colored. Some years since he substituted another ingredient to use with formaldehyde in embalming, and met with such good results that he decided to go further with a test which he had figured out many years before. It has been eight months since he completed his test and was ready for the human body in which to make his great test, but he had difficulty in securing one.

One of the Pittsburgh hospitals offered to allow him to use its laboratory, and would furnish a body if the hospital were allowed to share in the discovery, but this Ross refused to consider, as he wanted the secret for his very own.

When the unknown man was killed near his place, seven weeks ago, Ross got the body, and found that there was not a break on the almost perfect corpse. There were no claimants, and in a few weeks' time Ross sent word to the coroner of Washington county that he was about to make an important scientific test and he wanted the body for his very own. The coroner gave him the permission asked, and has himself been an interested spectator at many of the injections.

Ross said that he would spend his last cent now to keep any relative from claiming the body, as he has put his whole life's work into it. It would be an easy thing for any relative to identify the body, as the face is most lifelike.

WOMAN CLIMBS HIGH SMOKESTACK IN WIND

DESCRIBES SENSATIONS LIKE THOSE OF ONE MAKING ASCENSION IN A BALLOON.

London.—Mrs. Larkins, the wife of the London steeplejack who repaired the Nelson column the other day, successfully climbed the Allans smokestack in Canal road, Mile End, which is 170 feet high.

There was a high wind blowing at the time, and Mrs. Larkins, who was seated in a steeplejack's seat (a piece of board tied to the end of a rope) had frequently to steady herself by grasping the iron hoops encircling the stack.

"I always thought I would like to go up a steeple," said Mrs. Larkins, "but I had never made an ascent, though I would dearly have loved to accompany my husband when he repaired the Nelson column. It is not very often that he gets work as near home as Allan's smokestack, and so when my little boy, Willie, came home from school we went down to watch the work."

"Then I was suddenly seized with the old craving to climb, too. My husband put me into the steeplejack's seat, and up I went. Willie had gone a few minutes before with his father, but 60 feet was considered enough for him."

"At this height my husband suggested my returning to the ground, too, but by this time I was enthusiastic to mount higher. I suppose the sensation is something similar to what one would experience in a balloon."

"Gradually everything and every body got smaller; the men calling their goods on the pavement, the women hanging out their washing in the yards, the motor cars rushing down the Mile End road. The sensation of steadily rising was splendid. Then I reached the top. That was the only part I didn't like. While the cradle was in motion it was delightful, but once it became stationary my one idea was to get down again."

"I could never work up there; I defy any woman to. Even if they were in men's dress (which would be imperative for safety's sake) no woman could be a steeplejack."

FRENCH MEAT ROLLS

ECONOMICAL USE OF ROUND OF BEEFSTEAK.

Cooked with Bacon and a Slice of Onion They Afford Welcome Change in the Menu—To Smoke Meat.

Economical Roast.—Put meat in the roaster with water in the pan; let simmer on top of stove until tender, then put in the oven for a half hour or three-quarters to brown. Just as good as cooking in the oven all the time.

To Cook Steak.—Beefsteak should not be salted till done and when ready to take from the skillet. It never should be pounded nor prodded with a fork in turning, as that allows the juices to escape. A round steak, spread over with a dressing the same as used to stuff a fowl, then rolled and tied with a cord and baked for an hour is a nice meat service.

French Meat Rolls.—Take a choice round of beefsteak cut thin. Cut in six-inch squares. Place a slice of bacon on each square, add one slice of onion, salt and pepper. Roll and tie or sew them up. Lay them in flat-bottomed kettle, add half a cup of water, butter the size of an egg, two bay leaves and four cloves. Simmer slowly for one hour.

To Smoke Meat.—Ham or other meat treated according to the following plan will be perfectly cured for smoking without first having stood in pickling fluid or brine. Take ten quarts of salt, one pound of pepper, one pound of saltpeter and three pounds of sugar. Dissolve saltpeter in a little hot water, and then mix all the ingredients thoroughly together and rub this mixture into the meat or hams with the hand until every part is well covered. The mixture must be worked in around and under the center bone, pushing well in with a knife. Then lay in a cool place for about two weeks, but do not let it freeze. The meat then is ready to smoke, and will prove of excellent quality.

HOUSEHOLD HINTS.

To clean a copper kettle rub the kettle with powdered bath brick and paraffin and then polish it with dry brick dust or whiting.

When pouring out tea one sometimes is annoyed to find the tea will run down the spout. To prevent this rub a little butter round the outside of the spout.

When thin tumblers stick together, and there is danger of breaking them, do not try to pull them apart, but put them into a pan of warm suds. In a short time they can be easily separated.

If housewives who dislike to find worms when cutting apples would first put the fruit in cold water they would find that the worms would leave the apples and come to the surface of the water.

A wire basket, known as a salad shaker, or drainer, is used to dry greens after they have been thoroughly washed. The leaves of lettuce often hold the water, even after a good shaking. Each leaf should be wiped off with a piece of cheesecloth. If not thoroughly dry the dressing will not be evenly distributed.

Sauce Coloring.

Burn sugar in a roast pan until it is black. Then pour a little water at a time on the sugar, let it boil every time till it is liquid. Pour it in a little bottle and when needed take a teaspoonful of this color and mix with the sauce.

Chicken and Celery Soup.

Take the best part of two heads of celery. Cut it up fine and add a heaping tablespoon of rice. Cook till soft. Take one quart of chicken broth, one pint of milk and cook all together and season with salt and pepper. You have a fine soup.